



Orzo is rice shaped pasta made out of semolina which is usually added to soups. I make a salad from it and love it, not only for the flavor, but also because I can make a large batch which keeps wonderfully for 3 to 4 days, and we can eat it as a lite lunch or an afternoon snack. It is also a great salad to send to school in a lunch box with an ice pack. Kids love it. You will find that the pasta tends to absorb the oil so go ahead and doctor it by adding a little olive oil when you serve it after the first day. Make sure you adjust the salt. My husband loves to eat this with Italian dressing. Whatever makes your boat float!

This is what you are going to need:

1- 16 oz. box orzo pasta

1 large cucumber, peeled, seeded and chopped

1- 8 oz. container grape tomatoes, halved

1 small red onion, finely sliced

1 cup spinach leaves, chopped

1 cup crumbled white cheese such as Cotija, Feta or farmers cheese

Olive oil

Salt

Bring a large pot of salted water to a boil. Add the orzo and cook as per package instructions. Drain and cool down completely with cold water. Place in a bowl and add all the other ingredients. Drizzle with enough olive oil to coat the pasta well. Season with salt. Serve and enjoy!

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